

TORERO

AND THE SUIT OF LIGHTS

CARIGNAN 2022

VINEYARDS

This Wellington vineyard located on Welgegund is home to 23 year-old bush-vine vineyards planted on ancient decomposed granite and clay soils, largely composed of quartz and feldspar with minor components of mica. The vineyards lie in Wellington at the foot of the Limietberg at approximately 300m above sea-level.

WINEMAKING & MATURATION

Grapes are handpicked and cooled overnight, the following morning the grapes were placed in an open-top bin to ferment. 50% of the grapes were destemmed whilst 50% were kept whole-bunch and crushed in the traditional foot-stomping method. Fermentation and maceration took place over 10 days, with one pump-over per day taking place to sustain cap health, not to extract further. After fermentation the wine was replaced into old 225L French oak barrels. Malolactic fermentation was spontaneous and in Autumn the wine was sulphured for the first time. The wine was bottled on the 16th December 2022 after spending approximately 10 months in barrel.



ALCOHOL: 14.86% | RESIDUAL SUGAR: 2.19 G/L
TITRATABLE ACIDITY: 5.36 G/L | TOTAL SO₂: 66 | PH 3.61

COMPOSITION: 100% CARIGNAN
PRODUCTION: - 856 X 750ML - 12X 1500ML
BOTTLING DATE: 16 DECEMBER 2022

WELLINGTON, WESTERN CAPE